2019 AOCS China Section Conference PROGRAM

The 2nd American Oil Chemists' Society (AOCS) China Section Conference:
Health, Advanced Processing and Value-Added Utilization

Nov 08-10, Pearl River Hotel, Guangzhou, China

November 09

Time	Schedule

LOCATION: *No. 2 Hall, Level One*

Special Sunrise Session: Professional Development for Young Scientists and Students

Chairs: Kangming Ma, Eurofins, USA
Tong Wang, University of Tennessee, USA

7:00-7:15 1. How to make most out of a professional society (such as AOCS, IFT)?
如何充分的利用专业协会（如美国油脂化学家协会、食品科技学会）？
Tong Wang, *University of Tennessee, USA, and* **Janet Brown,** *American Oil Chemists Society, USA*

7:15-7:30 2. How to get your manuscripts published in a journal (such as JAOCS, Lipids)?
如何让你的投稿在期刊（如美国油脂化学家协会、脂质）上发表？
Doug G. Hayes, *University of Tennessee, USA, and* **Eric Murphy,** *University of North Dakota, USA*

7:30-7:45 3. What does a corporation want from you?
公司想要你做什么？
Xuebing Xu, *Wilmar (Shanghai) Biotechnology R&D Center Ltd., Shanghai, China*

7:45-8:00 4. How to make professional networks?
如何建立专业的网络?
Kangming Ma, *Eurofins, USA*

November 09

Time	Schedule

LOCATION: *No. 2 Hall, Level One*

Plenary Session 1

Chairs: **Lianzhou Jiang, Northeast Agricultural University, Harbin, China**
Xuebing Xu, Wilmar (Shanghai) Biotechnology R&D Center Ltd., Shanghai, China

8:30-8:55 1. Raw material production and supply
原材料的生产与供给
Hai Nian, *South China Agricultural University, Guangzhou, China*

8:55-9:20 2. U.S. Soy crop conditions, and U.S. soy innovation to improve quality
美国大豆的种植条件及为改善质量而提出的创新
Jacob Parker, *Director, United Soybean Board, USA*

9:20-9:45 3. Marketing trends & consumer perceptions
营销趋势与消费者认知
Fei Guo, *China National Cereals, Oils & Foodstuffs Corp. Beijing, China*

9:45-10:10 4. Are medium saturated fatty acids magical or evil: what do the data tells us?
中链饱和脂肪酸是好是坏：数据告诉我们什么?
Eric J. Murphy, *University of North Dakota, USA*

November 09

Time	Schedule

LOCATION: *Li Tang Hall, Level One*

Plenary Session 2

Chairs: Keshun Liu, U.S. Department of Agriculture, USA
Yong Wang, Jinan University, Guangzhou, China

10:30-10:55

1. Unusual oil crops in China and their lipids
中国特有的油料作物及其油脂
Mingming Zheng, *Oilcrops Research Institute, Chinese Academy of Agricultural Sciences, Wuhan, China*

10:55-11:20

2. High oleic soybean oil: an exceptionally oil meeting both food industry and consumer needs
高油酸大豆油：满足食品工业和消费者需求的特殊油
Susan Knowlton, *Corteva Agriscience, USA*

11:20-11:45

3. Plant-based meat analogues: past, present and future
植物源素肉：过去、现在和将来
Lianzhou Jiang, *Northeast Agricultural University, Harbin, China*

November 09

Time	Schedule

LOCATION: *No. 3 Hall, Level Two*

Technical Session 1: New Technology

Chairs: **Xuebing Xu, Wilmar (Shanghai) Biotechnology R&D Center Ltd., Shanghai, China**
Hui Zhang, Zhejiang University, Hangzhou, China

13:30-13:50 1. Emerging technology for lipid processing and applications
脂类加工和应用的新技术
Hai Zhang, *Wilmar (Shanghai) Biotechnology R&D Center Ltd., Shanghai, China*

13:50-14:10 2. Role of food matrix and processing in the release and bioavailability of bioactive peptides
食物基质及其加工过程对生物活性肽的释放及其生物利用度的影响
Chibuike C. Udenigwe, *University of Ottawa, Canada*

14:10-14:30 3. Bicontinuous microemulsions as host systems for membrane peptides and proteins
双连续相微乳液作为膜多肽和膜蛋白的运载系统
Douglas G. Hayes, *University of Tennessee, USA*

14:30-14:50 4. Microbial lipid production using Rhodosporidium paludigenum
利用海洋生防酵母生产微生物脂质
Junichi Mano, *Food Research Institute, National Agriculture and Food Research Organization, Japan*

14:50-15:10 5. Core-shell nanofibers electrospun from gelatin-stabilized oil-in-water emulsions
利用凝胶稳定的水包油乳液制成静电纺核-壳结构纳米纤维
Hui Zhang, *Zhejiang University, Hangzhou, China*

November 09

Time	Schedule

LOCATION: *No. 1 Hall, Level One*

Technical Session 2: Analytics and Quality

Chairs: Guoqin Liu, South China University of Technology, Guangzhou, China
Kangming Ma, Eurofins, USA

13:30-13:50

1. Synthesis of nanoparticles for rapid detection of aflatoxin B1 and pesticide residue in edible vegetable oils
用于快速检测食用植物油中黄曲霉毒素B1和农药残留的纳米颗粒合成
Hongshun Yang, *National University of Singapore, Singapore*

13:50-14:10

2. Study on the distribution and formation mechanism of 4-hydroxyl-hexanal and 4-hydroxy-nonenal in vegetable oils
植物油中4-羟基己醛和4-羟基壬烯醛的分布及形成机理
Guoqin Liu, *South China University of Technology, Guangzhou, China*

14:10-14:30

3. Deliberation of modeling for vegetable oil refining process
关于食用植物油精炼工艺建模的思考
Manyi Wang, *COFCO Health & Nutrition Research Institute (NHRI), Beijing, China*

14:30-14:50

4. Perspective of rapid detection by photonics combined with AI in grains and oils
光子学与人工智能联合的快速检测技术在粮油中应用前景
Wenming Cao, *Wilmar (Shanghai) Biotechnology R&D Center Ltd, China*

14:50-15:10

5. Liquid oil stabilization of sesame paste using ethyl cellulose
乙基纤维素对芝麻酱中液体油稳定性的研究
Chuanguo Ma, *Henan University of Technology, Zhengzhou, China*

November 09

Time	Schedule

LOCATION: *No. 2 Hall, Level One*

Technical Session 3: Lipid Oxidation

Chairs: Tong Wang, University of Tennessee, USA
Yanlan Bi, Henan University of Technology, Zhengzhou, China

13:30-13:50

1. Oxidation kinetics of PUFA of different lipid forms in dried adductor muscle during storage
干收肌中不同脂质形式的多不饱和脂肪酸在贮存过程中的氧化动力学
Dayong Zhou, *Dalian Polytechnic University, Dalian, China*

13:50-14:10

2. Development of new natural antioxidants for omega-3 oil and frying oil
用于ω-3 油和煎炸油的新型天然抗氧化剂的开发
Sean Liu, *U.S. Department of Agriculture, USA*

14:10-14:30

3. Orbitides extracted from flax seed oil and contributions to antioxidation and antitumor activities
从亚麻籽油中提取的环肽及其抗氧化和抗肿瘤活性
Jiangning Hu, *Dalian Polytechnic University, Dalian, China*

14:30-14:50

4. Comparison of functional and nutritional properties of lipids from black and white sesame seeds
黑芝麻与白芝麻中油脂的功能与营养特性的比较
Xuede Wang, *Henan University of Technology, Zhengzhou, China*

14:50-15:10

5. Impact of linolenic acid on oxidative stability of rapeseed oils
亚麻酸对菜籽油氧化稳定性的影响
Xiuzhu Yu, *Northwest A&F University, Yangling, China*

November 09

Time	Schedule

LOCATION: *No. 3 Hall, Level Two*

Technical Session 4: Health and Nutrition

Chairs: Eric J. Murphy, University North Dakota, USA
Xia Zhang, South China University of Technology, Guangzhou, China

15:30-15:50

1. Specialty oils development program focused on health and functionality
基于健康和功能性的特种油开发项目
Diliara Iassonova, *Xiaolan Luo, Lorin DeBonte, Cargill, Plymouth, USA.*

15:50-16:10

2. Application of phospholipidomics in studies of chronic diseases
磷脂组学在慢性病研究中的应用
Shuang Song, *Chinese Center for Disease Control and prevention, Beijing, China*

16:10-16:30

3. Influence of multiscale structures of lipids on their in vitro digestibility
脂质多尺度结构对其体外消化性的影响
Xia Zhang, *South China University of Technology, Guangzhou, China*

16:30-16:50

4. Studies on the improvement of glycometabolism function of foxtail millet
改善小米糖代谢功能的研究
Dianzhi Hou, *China Agricultural University, Beijing, China*

16:50-17:10

5. Antitumor activities of polysaccharides from fermented rice bran with edible fungi
食用菌发酵米糠多糖抗肿瘤活性研究
Xuhui Zhuang, *Academy of State Administration of Grain, Beijing, China*

November 09

Time	Schedule

LOCATION: *No. 1 Hall, Level One*

Technical Session 5: Biocatalysis

Chairs: Chibuike C. Udenigwe, University of Ottawa, Canada
Bilian Chen, Fujian Normal University, Fuzhou, China

15:30-15:50

1. Enzymatic synthesis of sugar esters
糖酯的酶法合成
Douglas G. Hayes, *University of Tennessee, USA*

15:50-16:10

2. Preparation of cocoa butter substitute by enzymatic interesterification and the application on chocolate
酶酯化法制备可可脂替代物及其在巧克力中的应用
Yong Wang, *Jinan University, Guangzhou, China*

16:10-16:30

3. Enzymatic ethanolysis of microalgal lipids to concentrate ω-3 polyunsaturated fatty acids
利用微藻脂质的酶促乙醇分解法浓缩ω-3多不饱和脂肪酸
Yongjin He, *Fujian Normal University, Fuzhou, China*

16:30-16:50

4. Non immobilised lipase: a promising approach for palm fatty acid distillate hydrolysis
非固定化脂肪酶：棕榈脂肪酸馏分水解的一种新方法
Yee Ying Lee, *Monash University Malaysia, Malaysia*

16:50-17:10

5. Enzymatic preparation and activities study of phytosterol esters
植物甾醇酯的酶法制备及活性研究
Mingming Zheng, *Oil Crops Research Institute, Chinese Academy of Agricultural Sciences, Wuhan, China*

17:10-17:30

6. The newest automatic method for MCPDE, GE & mineral oil analysis
油脂中缩水甘油酯、氯丙醇酯和矿物油等污染物全自动分析方法
Hong Zhang, *Esensing Analytical Technology Co. Ltd, Shanghai, China*

November 09

Time	Schedule

LOCATION: *No. 2 Hall, Level One*

Technical Session 6: Structured Lipids and Microencapsulation

Chairs: Casimir C. Akoh, University of Georgia, USA
Hongshun Yang, National University of Singapore, Singapore

15:30-15:50

1. Lipase-mediated synthesis of various structured lipids
结构脂质的脂酶介导合成
Casimir C. Akoh, *University of Georgia, USA*

15:50-16:10

2. The green approaches to prepare the structured lipids of phenolic acids
酚酸结构脂质的制备方法
Shangde Sun, *Henan University of Technology, Zhengzhou, China*

16:10-16:30

3. Microencapsulation technology and applications in oils and fats
微胶囊化技术及其在油脂中的应用
Sefa Koseoglu, *Bioactives World, USA*

16:30-16:50

4. Enzymatic preparation of medium-long chain triacylglycerols in a solvent-free system for infant formula use
用于婴儿配方奶粉的中长链甘油三酯在无溶剂体系中的酶法制备
Xiaosan Wang, *Jiangnan University, Wuxi, China*

16:50-17:10

5. Improvement of oxidative stability of Antarctic krill oil by yeast-cell-based microencapsulation
酵母细胞微胶囊化对南极磷虾油氧化稳定性的改善作用
Liang Song, *Dalian Polytech, Dalian, China*

17:10-17:30

6. New method for measure the Lovibond color of edible oil with automatic instrument
使用自动仪器进行食用油罗维朋颜色准确分析的新方法
Shulong Yuan, *Tintometer, Beijing, China*

November 10

Time	Schedule

LOCATION: *No. 3 Hall, Level Two*

Technical Session 7: Bioactive Peptides and Soy

Chairs: Rotimi Aluko, University of Manitoba, Canada
Xiaonan Sui, Northeast Agricultural University, Harbin, China

8:00-8:20 1. Structural and functional properties of oilseed protein-derived bioactive peptides
油籽蛋白源生物活性肽的结构和功能特性
Rotimi Aluko, *University of Manitoba, Canada*

8:20-8:40 2. The upside and downside of flaxseed oil soluble cyclic peptides
亚麻籽油溶性环肽的优缺点
Martin Reaney, *University of Saskatchewan, Canada*

8:40-9:00 3. Antiproliferative effects on human cancer cells of peptides from sufu, the Chinese fermented soybean curd
腐乳肽对人癌细胞增殖的抑制作用
Li Li, *South China University of Technology, Guangzhou, China*

9:00-9:20 4. Creating added value in soyfoods: Industrial production systems for making soy milk, bean curd and derived products
提高大豆食品的附加值：豆乳、豆腐及衍生产品的工业化生产系统
Ignace Debruyne, *Ignace Debruyne & Associates, Belgium*

9:20-9:40 5. Study on wet gluten rheological properties and texturization with soybean meal by high moisture extrusion
高水分挤压豆粕中湿面筋流变特性和组织化的研究
Hongzhou An, *Henan University of Technology, Zhengzhou, China*

November 10

Time	Schedule

LOCATION: *No. 1 Hall, Level One*

Technical Session 8: Enzyme Applications and Development

Chairs: Sean Liu, U.S. Dept of Agriculture, USA
Martin Reaney, University of Saskatchewan, Canada

8:00-8:20 1. Production and process optimization of human milk fat analogs according to triacylglycerol profiles of breast milk in Chinese women
基于中国妇女乳汁甘油三酯的特性对人乳脂肪类似物进行生产与工艺优化
Dongzhe Sun, *China National Cereals, Oils and Foodstuffs Corporation, Beijing, China*

8:20-8:40 2. Proteome analysis and degrading enzyme development of Schizophyllum sp by fermenting on corn bran fiber
发酵玉米皮纤维的裂褶菌蛋白质组学分析及其降解酶的开发
Yuchun Liu, *Academy of State Administration of Grain, Beijing, China*

8:40-9:00 3. Immobilization of lipases onto the organically-modified sba-15 and their catalytic performance in glycerolysis
脂肪酶在有机改性的sba-15上的固定化及其在甘油解中的催化性能
Nanjing Zhong, *Guangdong Pharmaceutical University, Guangdong, China*

9:00-9:20 4. Fabrication and biosensing properties of metal organic framework immobilized lipase
金属有机构架固定化脂肪酶的制备及其生物传感性能
Ling Zhi Cheong, *Ningbo University, Ningbo, China*

9:20-9:40 5. Preparation and characterization of functional peptides from high temperature pressed peanut cake by enzymolysis
高温压榨花生饼功能性肽酶解法的制备及表征
Kangyi Zhang, *Henan Academy of Agricultural Sciences, Henan, China*

November 10

Time	Schedule

LOCATION: *No. 2 Hall, Level One*

Technical Session 9: Processing and Edible Applications

Chairs: **Manyi Wang, COFCO Health & Nutrition Research Institute (NHRI), Beijing, China**
Xiaolan Luo, Cargill, Plymouth, USA

8:00-8:20

1. The application of rotating packed bed reactor in enzymatic hydrolysis and esterification
旋转填料床反应器在酶解、酯化反应中的应用
Li Deng, *Beijing University of Chemical Technology, Beijing, China*

8:20-8:40

2. Processing technology and quality evaluation of flavored rapeseed oil
风味菜籽油的加工技术及质量评价
Xiaolong Li, *China National Cereals, Oils and Foodstuffs Corporation, Beijing, China*

8:40-9:00

3. Frying oil extenders and frying oil management
煎炸油添加剂与煎炸油的管理
Xiaolan Luo, *Diliara Iassonova, Lorin DeBonte, Cargill, Plymouth, USA*

9:00-9:20

4. Effect of frying on water and oil distribution, starch physicochemical properties and digestibility for glutinous rice case
油炸对糯米水分及油脂分布、淀粉理化性质和消化性的影响
Yibin Zhou, *Anhui Agricultural University, Hefei, China*

9:20-9:40

5. The effect of frying oil on the sensory quality of the Chinese fried foods
煎炸油对中式油炸食品感官品质的影响
Junmei Liang, *Wilmar (Shanghai) Biotechnology R&D Center Ltd., Shanghai, China*

November 10

Time	Schedule

LOCATION: *No. 3 Hall, Level Two*

Technical Session 10: Surfactants and Catalysis

Chairs: Douglas G. Hayes, University of Tennessee, USA
Helen Ngo, U.S. Department of Agriculture, USA

10:00-10:20 1. Biobased surfactants: overview and recent trends
生物表面活性剂：概况与最新趋势
Douglas G. Hayes, *University of Tennessee, USA*

10:20-10:40 2. Efficient catalytic processes for new functional fatty acid production
高效催化工艺用于新型功能性脂肪酸的生产
Helen Ngo and Jianwei Zhang, *U.S. Department of Agriculture, USA*

10:40-11:00 3. Syntheses and structure-property profiles of novel bio-based surfactants
新型生物表面活性剂的合成与结构特性
Ping Lan, *Jinan University, Guangzhou, China*

11:00-11:20 4. Heterogeneous catalytic production of conjugated linoleic acid by Ruthenium supported catalysts
钌负载催化剂非均相催化合成共轭亚油酸
Shulai Liu, *Zhejiang University of Technology, Hangzhou, China*

11:20-11:40 5. Ionic liquid microemulsions based on vegetable oils and their applications
基于植物油的离子液体微乳液及其应用
Zongcheng Yan, *South China University of Technology, Guangzhou, China*

November 10

Time	Schedule

LOCATION: *No. 1 Hall, Level One*

Technical Session 11: Gels for Delivery Systems

Chairs: Nuria Acevedo, Iowa State University, USA
Zong Meng, Jiangnan University, Wuxi, China

10:00-10:20

1. Development of an edible novel bigel system for food applications
一种用于食品中的新型bigel体系的开发
Nuria Acevedo, *Iowa State University, USA*

10:20-10:40

2. Study on physical properties and microstructure of oleogels/oleofoams
油凝胶/油泡沫的物理性质和微观结构的研究
Zong Meng, *Jiangnan University, Wuxi, China*

10:40-11:00

3. Rational design of organogels based on self-assembly of functional lipid molecules
基于功能脂质分子自组装的有机凝胶的合理设计
Yaqi Lan, *South China Agricultural University, Guangzhou, China*

11:00-11:20

4. Study on the self-assembly mechanism of food supramolecules driven by exogenous complementary of physical forces and the antibacterial activity of the hydrogels made thereof
外源物理力驱动下食品超分子自组装的机制及其水凝胶的抗菌活性研究
Bing Hu, *Nanjing Agricultural University, Jiangsu, China*

11:20-11:40

5. Damage of consumption of over-cooked oil on liver function and its regulation via resistant starch
过熟油对肝功能的损伤及抗性淀粉的调节作用
Zhongkai Zhou, *Tianjin University of Science & Technology, Tianjin, China*

November 10

Time	Schedule

LOCATION: *No. 2 Hall, Level One*

Technical Session 12: Vegetable Proteins: Technology and Applications

Chairs: Xiaoquan Yang, South China University of Technology, Guangzhou, China
Yonghui Li, Kansas State University, USA

10:00-10:20

1. Microparticulating plant protein and structural modulation of meat alternatives
微颗粒化植物蛋白和肉类替代物的结构调控
Xiaoquan Yang, *South China University of Technology, Guangzhou, China*

10:20-10:40

2. Expanding plant protein utilization with extrusion technology
通过挤压技术扩大植物蛋白的利用率
Keshun Liu, *U.S. Department of Agriculture, USA*

10:40-11:00

3. Making aquafaba emulsifier from chickpea, faba bean and other pulses
以鹰嘴豆、蚕豆等豆类为原料制备quafaba乳化剂
Rana Mustafa, *University of Saskatchewan, Canada*

11:00-11:20

4. Hollow soy protein microspheres templated on porous calcium carbonate microparticles
利用多孔碳酸钙微颗粒制备中空大豆蛋白微球
Xiaonan Sui, *Northeast Agricultural University, Harbin, China*

11:20-11:40

5. Effect of drying methods on the physicochemical and functional properties of quinoa proteins
干燥方法对藜麦蛋白理化性质和功能性质的影响
Yonghui Li, *Kansas State University, USA*

会议日程 | PROGRAM

日期 Date	时间 Time	会议主题 Schedule	会议地点 Location
Nov. 8	8:00-17:00	注册 Registration	
Nov. 9	7:00-8:00	Special Sunrise Session: Professional Development for Young Scientists and Students 日出特别讲座：青年科学家和学生的专业发展	一楼2号厅 No. 2 Hall, Level One
	8:30-10:10	Plenary Session 1 大会报告	一楼礼堂 Li Tang Hall, Level One
	10:10-10:30	Tea Break and group photo 茶歇&合影	
	10:30-11:45	Plenary Session 2 大会报告	
	12:00-13:00	午饭 Lunch 二楼九州厅 Jiu Zhou Palace, Level Two	
	13:30-15:10	Session 1: New Technology 新技术	二楼3号厅 No. 3 Hall, Level Two
	13:30-15:10	Session 2: Analytics and Quality 分析与质量	一楼1号厅 No. 1 Hall, Level One
	13:30-15:10	Session 3: Lipid Oxidation 油脂氧化	一楼2号厅 No. 2 Hall, Level One
	15:10-15:30	茶歇 Tea Break	
	15:30-17:10	Session 4: Health and Nutrition 健康与营养	二楼3号厅 No. 3 Hall, Level Two
	15:30-17:10	Session 5: Biocatalysis 生物催化	一楼1号厅 No. 1 Hall, Level One
	15:30-17:10	Session 6: Structured Lipids and Microencapsulation 结构化油脂和微囊化	一楼2号厅 No. 2 Hall, Level One
	18:30-21:00	欢迎晚宴 Gala Dinner 二楼九州厅 Jiu Zhou Palace, Level Two	
Nov. 10	8:00-9:40	Session 7: Bioactive Peptides and Soy 生物活性肽和大豆	二楼3号厅 No. 3 Hall, Level Two
	8:00-9:40	Session 8: Enzyme Applications and Development 酶的应用与开发	一楼1号厅 No. 1 Hall, Level One
	8:00-9:40	Session 9: Processing and Edible Applications 加工和食用油应用	一楼2号厅 No. 2 Hall, Level One
	9:40-10:00	茶歇 Tea Break	
	10:00-11:40	Session 10: Surfactants and Catalysis 表面活性剂与化学催化	二楼3号厅 No. 3 Hall, Level Two
	10:00-11:40	Session 11: Gels for Delivery Systems 凝胶作为输送系统	一楼1号厅 No. 1 Hall, Level One
	10:00-11:40	Session 12: Vegetable Proteins: Technology and Applications 种植物蛋白：技术和应用	一楼2号厅 No. 2 Hall, Level One
	12:00-13:00	午饭 Lunch 二楼九州厅 Jiu Zhou Palace, Level Two	
	13:30-17:00	Visit the South-China University of Technology and Jinan University	

The 2nd American Oil Chemists' Society (AOCS) China Section Conference: Health, Advanced Processing and Value-Added Utilization

POSTER PRESENTATIONS

1.Emulsifying properties and rheological behaviors of structured Pickering emulsions: Effect of pH, particles contents and oil phase volume fractions
Shilin Liu, *Huazhong Agricultural University, China*

2.Enzymatic ethanolysis of microalgal lipids to concentrate ω-3 polyunsaturated fatty acids
Yongjin He, *Fujian Normal University, China*

3.Evaluation of antioxidant properties of the leaf extracts of *Ampelopsis grossedentata*
Caihua Jia, *Huazhong Agricultural University, China*

4.Comparison of emulsifying capacity of natural phospholipids derived from large yellow croaker roe, egg yolk and soybean
Luyao Huang, *Fujian Agriculture and Forestry University, China*

5.Effects of chlorella unsaturated fatty acid substitution of soybean oil on lipid metabolism in obese mice
Shenghan Ge, *Fujian Agriculture and Forestry University, China*

6.Research on determination of hydrolytic products and kinetics of oil hydrolysis simulating deodorization
Yuanqiang Xue, *Henan University of Technology, China*

7.Carvacrol Loaded Solid Lipid Nanoparticles of Propylene Glycol Monopalmitate and Glyceryl Monostearate: Preparation, Characterization, and Synergistic Antimicrobial Activity
Shuangshuang Huang, *Wuhan Polytechnic University, China*

8.Destabilization of the emulsion formed during aqueous extraction of walnut oil using Span 20
Jia Chen, *Huazhong Agricultural University, China*

9.Nutritional Value and Application Status of Pinus koraiensis Oil
Zhehui Jiang, *Northeast Forestry University, China*

Lianzhou Jiang

Northeast Agricultural University,
Harbin, China

Lianzhou JIANG, was selected as a valid candidate for the academician of the Chinese Academy of Engineering (CAE) in 2019. He served as the dean of the College of Food Science at the Northeast Agricultural University (NEAU), the director of the National Research Center of Soybean Engineering and Technology, and the leader of the Cereals, Oils and Vegetable Protein Engineering Discipline at NEAU. Dr. Jiang enjoys the State Council Special Allowance, and enrolled in "China Ten-thousand Talents Program", namely China National High-level Personnel Special Support Program in 2018. He is the leader of "TOUYAN Project" of Heilongjiang Providence. He also served as the committee member of the discipline evaluation group of the State Council of the People's Republic of China, chief scientist of the Modern Agricultural Industry Technology System, the committee member of the Science & Technology Committee of the Ministry of Education, the committee member of Teaching Guidance Committee of the Food Science and Technology of the Ministry of Education, the president of American Oil Chemists' Society (AOCS) China Section, and the vice-president of the China Soybean Industry Association. Dr. Jiang has received many awards, including National Outstanding Scientific and Technical Workers, "May Ist Labour Medal" of Heilongjiang Province, Outstanding Teacher of Heilongjiang Province, Excellent Postgraduate Supervisor of Heilongjiang Province, the Distinguished Young Scholars of Heilongjiang Province, the Outstanding Member of Communist Party of Universities Work Committee of Heilongjiang Province, and Longjiang Science and Technology Talents.

Over the past 30 years, Dr. Jiang has devoted (and continue to devote) himself to the soybean processing theory and technology. He has served on, and chaired, 46 scientific and technological projects, including the United Nations Development Programme (UNDP), the National High-tech R&D Program of China ("863" Program), the National Science and Technology Support Program, the National Nature Science Foundation of China, and the National Nature Science Foundation of Heilongjiang. He promotes the establishment of technology systems of soybean processing industry with Chinese distinguishing feature. He has contributed to more than 400 peer-reviewed articles and edited 11 books. He has 30 science and technology awards, including 2 second class prizes of National Prize for Progress in Science and Technology, 2 first class prizes of Heilongjiang Provincial Prize for Progress in Science and Technology, 2 Heilongjiang Provincial Governor's Special Award, and 1 first class of Technical Innovation Award of the Chinese Institute of Food Science and Technology (CIFST), and Outstanding Contribution Award of CIFST. He owns 74 patents, and completed more than 10 education improvement projects, and received 1 state-level second class prize of Outstanding Achievements in Education, and 1 province-level first class prize of Outstanding Achievements in Education.

Keshun Liu

U.S. Department of Agriculture, USA

Keshun LIU, is a Research Chemist with United States Department of Agriculture, Agricultural Research Service (USDA-ARS). His expertise is in chemistry, processing, and value-added utilization of grains, oilseeds (soybeans), legumes and their co-products. Dr. Liu received a B.S. degree in horticulture from Anhui Agricultural College (Hefei, China) and a Ph.D. degree in Food Science from Michigan State University (East Lansing, USA), and did post-doctoral work at Coca-Cola Co. and University of Georgia (USA). Prior to joining USDA-ARS, he was employee at Monsanto Co. and University of Missouri-Columbia. Thus, he has 35 years of research experience at academic institutions, private industries, and governmental agency. Over the years, Dr. Liu authored or co-authored 130 publications, organized or co-organized 6 international conferences and 47 symposia for scientific meetings, and gave more than 100 technical presentations to domestic and international audiences. In addition, he wrote, edited or co-edited four scientific reference books, including two books on soybeans, one on distillers' grains and one on Asian foods. He has been active in American Oil Chemists' Society (AOCS) and Institute of Food Technologists (IFT)., he served as executive committee member, treasurer, chair-elect and chair for both AOCS Protein and Co-Product Division and IFT Product Development Division. Currently he serves as a vice president for AOCS China Section. He is the recipient of AOCS fellow (2011) and IFT fellow (2014) for his outstanding achievements.

Xuebing Xu

Wilmar (Shanghai) Biotechnology R&D Center Ltd., Shanghai, China

Xuebing XU, is R&D Center director of Yihai Kerry Group, and general manager of Wilmar (Shanghai) Biotechnology Research & Development Center Co., Ltd. Dr. Xu received his Ph.D. degree in chemical engineering from Technical University of Denmark, has been a professor/honorary professor in Aarhus University, Denmark, and was the supervisor of dozens of doctor and master students. Prof. Xu's areas of research include enzyme technology, industrial biocatalysis, lipid technology, monitoring/analysis technology, food/lipid/ingredients functionality, biofuel technology, etc. He has published more than 270 papers, edited 4 books, and is inventor of 37 patents. Prof. Xu is associate editor or board member for a few international journals, and is also ad hoc reviewer for more than 30 international academic journals. Prof. Xu has been invited as speaker in international conferences for more than 70 times. Prof. Xu was founding president of the International Association of Rice Bran Oil (IARBO) (2013-2014), founding president of the International Sunflower Oil Association (ISOA) (2015-2019), and the chairman for the Phospholipid Division of the American Oil Chemists' Society (2017-2018). Prof. Xu won the 1st prize of the Science and Technology Award by the China Cereals and Oils Association (CCOA) in 2014, the Best Scientist Award of CCOA in 2015, the European Lipid Technology Award in 2017, and received the Magnolia Silver Award in Shanghai in 2017. Prof. Xu was selected as American Oil Chemists' Society (AOCS) Fellow in 2018 and received Stephen S. Chang Award from AOCS in 2019.

Janet Brown
Director, AOCS Membership and Publications, USA

Janet Brown, is the AOCS Director of Membership, having served in this position since 2017. She oversees Sections, Divisions, Common Interest Groups and Awards, but is closely connected to the content creation at AOCS, including journal articles, books, and INFORM magagine articles. She loves supporting members by facilitating connections, encouraging people to publish or present and watching members grow in their leadership roles within the Society.

Janet is a dairy farmer's daughter and spent some time studying plant pathology as it relates to potatoes, while completing her undergraduate degree at the University of Wisconsin-Madison, Madison, USA. She later received a Master's in Education at the University of Illinois, Champaign, Illinois, USA. She has been involved in Association Management for over 25 years.

Guoqin Liu
South China University of Technology, Guangzhou, China

Guoqin LIU, female, a Professor at South China University of Technology, doctoral supervisor, her main research areas are Food, Oil and Plant Protein Engineering. The research contents mainly involved the new technology of edible oil processing, the preparation of the key technology of functional oil and the detection of the harmful substances in oil and fat processing and mechanism research.

She has undertaken more than 30 National and Provincial projects. Currently, the major projects that are being undertaken are: the National "13th five-year" Key Research and Development Project; the Key Research and Development Program of Guangdong Province; National Natural Science Foundation Project; She has published more than 100 papers, 30 indexed by SCI, published 5 books, authorized 20 Chinese invention patents. She is also the Executive Director of the oil and fat branch of the China Grain and Oil Society's, a member of American oil chemistry Society's (AOCS).

Yong Wang

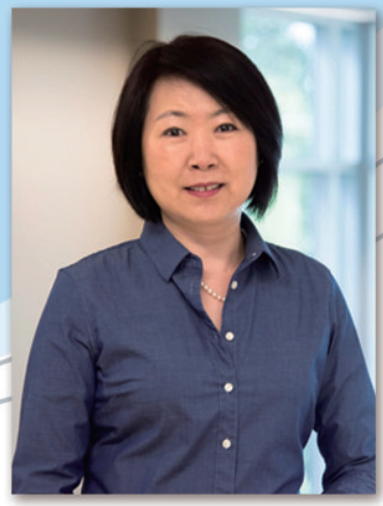
Jinan University, Guangzhou, China

Yong WANG, is a professor and a doctoral supervisor in the Department of Food Science and Engineering at Jinan University. He has been elected for the Program for New Century Excellent Talents by the Ministry of Education of China, the Program for Outstanding Young Professors of Guangdong Province, and the Program for Guangdong Yang Fan introducing Innovative and Entrepreneurial Teams (as the Team Leader). Professor Wang is a visiting scholar in the Faculty of Agriculture and Bioresources, University of Saskatchewan, Canada (September 2010 – August 2011), and in the Institute of Molecular Biosciences, University of Queensland, Australia (July 2015- September 2015). His main research interests include oil biorefinery and functional oils and fats; green extraction techniques and natural products; value-added processing; food emulsion and enhanced delivery system. Professor Wang is the principle investigator (PI) of 4 projects supported by the National Natural Science Foundation of China, one of which is a key international (regional) cooperation and exchange project. He was also the PI of 4 sub-projects in the Key Research and Development Projects during the 13th Five-year Plan, the Science and Technology Support Projects during the 12th Five-year Plan, and National 863 Projects. Additionally, he has hosted more than 10 provincial projects. Up to date, Professor Wang has more than 240 publications, among which 109 publications was indexed in SCI with more than 1900 citations, and h-index of 21. Currently he owns 36 patents (3 PCT), authorized for 17 patents including 1 US invention patent. He has received several science and talent awards, including the second prize of Guangdong Science and Technology Progress Award by Guangdong government (2017), first prize of Guangdong Science and Technology Progress Award by Guangdong government (2018), first prize of CCOA Science and Technology Award from Chinese Cereal and Oil Association in 2016, the second prize of CIFST Technical Innovation Award from Chinese Institute of Food Science and Technology in 2016, and the Guangdong patent Excellence Award.

Professor Wang is also the director of the Guangdong Province Grain and Oil by-product Biorefinery Engineering Technology Research Center, the Engineering Research Center of Oil Biorefinery in Guangdong University, the Guangdong Provincial Food by-products Value-added Processing Industry Technology Innovation Alliance, the Joint Laboratory of Oil Biorefinery and Nutrition at Jinan University-Saskatchewan University, and the International Joint Laboratory on Plant Oil Processing and Safety at Jinan University-Universiti Putra Malaysia.

Tong Wang

University of Tennessee, USA



Tong (Toni) WANG, has been a Professor of Food Science at UT since April, 2019. She was an Assistant, tenured Associate and full Professor at Iowa State University (ISU) from 2000 to 2019. Professor Wang's research focuses processing and value-added utilization of agriculture products such as soybeans, corn, egg, dairy and other oleaginous biomass including microalgae, primarily on their lipid components. The two primary areas of her research are "Creating Smart Lipid Materials and Sustainable Lipid Processing Technologies" that include characterization of health-promoting lipids, lipid oxidation and stabilization, synthesis of health promoting and functional lipids, and application evaluation of oil-based coating and binding, biofuel and biolubricants, and extraction and fractionation lipid classes. The "Egg and Dairy Product Quality and Value Enhancement "work involves egg nutrient enhancement by feed formulation, fractionation and characterization of egg yolk lecithin and special dairy polar lipids from processing by-products, and improving quality and functionality of egg and egg products.

Professor Wang has received numerous industry and federal research grants that have supported the creative and productive work of 36 graduate students (16 PhD, 20 MS), and 20 post-docs and visiting scientists who published 158 peer-reviewed journal articles and 9 published and filed patents. The effective teamwork has added to in her awards and recognitions such as the American Oil Chemists' Society (AOCS) Fellow in 2016, ISU Mid-Career Achievement in Research in 2014, and AOCS' Timothy L. Mounts Award for Excellence of Research in Basic or Applied Edible Oils in 2013. She found her academic home from young graduate college age, and has been serving as an Associate Editor of JAOCS and other roles ever since.

Kangming Ma
Eurofins, USA

Kangming MA, is the President of Eurofins QTA. He has more than 20 years of' experience in the spectroscopy technology. He specialized in industrial and customized infrared solutions for various applications. He travels worldwide to develop and implement benchtop and in-line systems. Dr Ma has authored patent, book chapters, scientific journals in infrared method development and QTA technology

Dr. Ma gained his bachelor's degree in polymer materials and master's degree in chemical engineering in China. He gained his PhD degree in food science at McGill University in Canada and MBA at Xavier University in Cincinnati. He has served as the chairperson of AOCS Analytical Division and currently the chair of non-destructive method subcommittee. He serves as the Mentor for CAFPNA.

Hai Nian
South China Agricultural University, Guangzhou, China

Hai NIAN, Ph.D., Professor of Agricultural College of South China Agricultural University, director of Guangdong Branch of National Soybean Improvement Center, post scientist of national soybean industry technology system, executive director of China Soybean Industry Association, and director of Guangdong soybean industry technology innovation alliance.

The primary research interests are soybean genetics and breeding, and cultivation technology research and promotion. As a soybean breeder, he has developed 25 new soybean varieties, which were certified and released at national or provincial level. He studies on the genetic and physiological mechanisms of important characters in soybean and published over 20 research papers in influential journals such as Molecular Plant, TAG, etc. For his outstanding performance, he won "Agricultural Technology Extension Award of Guangdong Province" in 2012 (First Grade), the first prize of Guangdong science and Technology Award, the 13th Ding Ying science and Technology Award, and Special government allowance of the State Council, respectively.

Jacob Parker
Director, United Soybean Board, USA

Jacob Parker, a fifth-generation farmer from Columbia, North Carolina, serves as Director on the United Soybean Board. He and his wife Dianna grow soybeans, corn, and wheat on their century family farm of about 300 acres (121 hectares).

Previously, Jacob was president of the North Carolina Foundation Seed Producers and North Carolina Soybean Producers Association, chairman of the Tyrrell County Planning Board, and secretary of the County Farm Bureau.

Jacob has to children – Julia and Jake – and three grandchildren: Konnor, Rayvon, and Grace.

Fei Guo
China National Cereals, Oils & Foodstuffs Corp. Beijing, China

Fei GUO, Vice Director (Act Heading) of Consumer Insight & Market Research Institute, NHRI, COFCO Corporation, has rich experience in consumers and market research area, hosted and joined almost 100 projects including governmental projects and commercial projects, started and build up the professional consumers and market research team in COFCO, introduced the advanced and novel technology, such as eye tracking, Face Reader and etc., set up the standards and standard operating procedure of research.

Eric J. Murphy
University of North Dakota, USA

ERIC J. Murphy, has a BA in history and biology from Hastings College, Hastings, NE. His PhD in biochemistry is from The Ohio State University, where he studies brain lipid biochemistry with Lloyd Horrocks. He was an Assistant Research Scientist at Texas A & M University, studying the role of cytosolic lipid binding proteins with Fred Schroeder. He served as a senior National Research Council fellow at NIH and focused on the effect of neurodegenerative disease on brain lipid metabolism with Stanley Rapoport. In 2000, he joined the University of North Dakota as an Assistant Professor. At UND he brought together kinetic modeling of lipid metabolism in vivo coupled with his expertise in cytosolic lipid binding proteins to study the role that these and other proteins have in brain lipid metabolism. He continues to work in the broad area of n-3 fatty acid metabolism to distinguish the metabolic differences between plant derived and marine derived n-3 dietary sources. In 1999 he received the Jordi Folch-Pi award for his work in brain lipid neurochemistry. In 2006 he became the Editor-in-Chief of Lipids. In 2005 he became the CSO of Agragen, LLC a plant science company focused on using Camelina sativa as a platform for biopharmaceutical and bioactive fatty acid production for use in humans and in animal feeds. In 2015, he and his sons founded Krampade, LLC, a company that produces anti-cramping formulations and other potassium oriented products for use across a broad consumer base. From 2014-16 he served on the North Dakota State Board of Higher Education. In 2019, he was named a Fellow of the American Oil Chemists' Society.

Mingming Zheng

Oilcrops Research Institute, Chinese Academy of Agricultural Sciences, Wuhan, China

Mingming ZHENG, as a doctoral supervisor, works in Oil Crops Research Institute, Chinese Academy of Agricultural Sciences. He received his Ph.D. degree in Chemistry in 2010, from Wuhan University, China. He was engaged in molecular modification, structure-activity relationship, product innovation of food lipids. In order to tackle the industrial problems, such as low conversion rate of lipase modification method, poor stability and activity of enzyme, single structure and function of lipids, his research was mainly focused on the construction of high-activity enzyme microarray, continuous flow enzyme reaction system, and the design of novel molecules. These theories and technologies had been successfully applied on the production of food lipids such as phytosterol esters, phenolic acids esters, OPO structural lipids and so on. He has published more than 60 SCI papers in authoritative journals, such as ACS Sustainable Chemistry & Engineering, including 26 for the first and corresponding author. The cumulative other citations are more than 1100. He holds on 4 National Nature Science Foundation, 10 authorized patents and 1 United States patent. He has obtained the Second Prize of National Science and Technology Progress, three First Class Provincial Prizes, the first session of Youth Innovation Award of the Oil Crop Professional Committee. He has been selected as "Ten thousand plan" - National High Level Talent, Outstanding Young Agricultural Scientists, and the Youth Talent Development Plan of Hubei Province.

Susan Knowlton
Corteva Agriscience, USA

Susan Knowlton, is a Senior Research Manager with Corteva™ Agriscience (formerly DuPont Pioneer) and the technical lead on the North America Oils team responsible for commercial development of high oleic oils. Susan has worked on soy protein and oil functionality for over 25 years and has been the driving force in successfully bringing Plenish® high oleic soybean oil to the market. Susan joined DuPont in 1982 as a research scientist and has enjoyed a diverse set of professional and managerial positions within the company's agriculture research organizations. Throughout her career, she has championed the soy 'output traits' programs which seek to tailor crop compositions to improve the nutrition and functionality of food ingredients for consumers and food manufacturers. Susan has well over 20 published articles in scientific journals, speaks regularly at both national and international conferences, and is an inventor on six patents.

Hui Zhang
Zhejiang University, Hangzhou, China

Hui ZHANG, working as associate professor at Department of Food Science and Nutrition, Zhejiang University, China. He received the PhD degree in Food Science from Zhejiang University in 2009, and finished his postdoc work supported by DAAD (Deutscher Akademischer Austauschdienst) at University of Hohenheim, Germany, from October 2010 to August 2012. He was visiting scholar supported by CSC (China Scholarship Council) at University of California Davis, USA, from August 2014 to August 2015. His current research focuses on: 1) novel microencapsulation techniques (microemulsions, nanoemulsions, nanofibers etc) to deliver and release hydrophobic functional bioactives; 2) physical processing and control of food structures and textures (emulsions, gels, fibers etc). He has led projects from National Natural Science Foundation of China, Ministry of Science and Technology of China, and Natural Science Foundation of Zhejiang Province etc. He has published over 60 peer-reviewed scientific papers and held over 10 patents. He is currently Associate Editor of Journal of the Science of Food and Agriculture

Yanlan Bi
Henan University of Technology,
Zhengzhou, China

Yanlan BI, is an oil chemist in the Lipid Technology and Engineering, School of Food Science and Engineering at He'nan University of Technology. She gained a bachelor degree (in 1992) and a master degree (in 1995) at Zhengzhou Grain College. In 2002 she was appointed to be an associate professor, and awarded a professorship six years later. In 2016 she was hired as distinguished professor of He'nan University of Technology .

Prof. Bi is specialized in oil chemistry, involves detection, identification, characterization, and modification of edible oil, etc. She has made great achievement in the field of antioxidants of oil & fat. She has presided over many important ant research projects supported by province and nation, such as, Production of cocoa butter equivalent through enzymatic interesterification of teaseed oil (in 2002); Mechanism of refined soybean oil color reversion and process of retarding color reversion (in 2008); Preparation of diacylglycerol riched in linoleic acid (2012); The migration and transformation rules and its antioxidative mechanism of exogenous phenolic antioxidants in heated oil and deep frying system(2012-2016, National Natural Science Foundation of China); Loss rule and transformation mechanism of tocopherols in edible oils and food system under heating conditions (2017-2020, National Natural Science Foundation of China), etc. She has authored/co-authored over 100 scientific manuscripts as well as several book chapters, conference proceedings, technical reports, invention patents and national standards. Prof. Bi served as an executive council member of Chinese cereals and oils association (CCOA); council advisory of 1st AOCS China section.

Xia Zhang
South China University of Technology, Guangzhou, China

Xia ZHANG, had obtained her BS and PhD degrees from Huazhong Agriculture University (2008) and South China University of Technology (SCUT, 2013), respectively. Dr. Zhang had worked as a post-doctoral fellow in School of Chemistry and Chemical Engineering at SCUT from 2014 to 2015. She has over 40 publications in peer-reviewed journals. Her major research field include fat crystallization behavior, application of emulsifiers in fats and oil, enzymatic modification of lipids, function and digestion of fat crystals in food emulsion.

Chibuike C. Udenigwe
University of Ottawa, Canada

Chibuike C. Udenigwe, holds the University Research Chair in Food Properties and Nutrient Bioavailability at the University of Ottawa, Canada where he is an Associate Professor in the School of Nutrition Sciences, with a cross-appointment in the Department of Chemistry and Biomolecular Sciences.

His work focuses on the chemistry and nutritional qualities of food proteins and peptides, and their interaction with the food matrix, bioavailability, and beneficial properties related to health and wellness. Dr. Udenigwe has published 120 journal articles and book chapters. He obtained his Ph.D. in Food and Nutritional Sciences from the University of Manitoba, and was a Natural Sciences and Engineering Research Council of Canada Postdoctoral Fellow at the University of Guelph.

Dr. Udenigwe currently serves as an Associate Editor for Journal of Functional Foods, and Vice Chair of the Protein and Co-products Division of the American Oil Chemists' Society (AOCS). He has received the AOCS Young Scientist Research Award (2018), American Chemical Society–Division of Agricultural and Food Chemistry Young Scientist Award (2018), and International Union of Food Science and Technology Young Scientist Award (2012). He is also an invited member of the Early Career Scientists Section of the International Academy of Food Science and Technology.

Bilian Chen
Fujian Normal University,
Fuzhou, China

Bilian CHEN, Ph.D., he is vice dean and professor of College of Life Science of Fujian Normal University, director of National Virtual and Simulate Experiment Teaching Center of Biotechnology and Biochemical Engineering, vice director of Engineering Research Center of Industrial Microbiology of Ministry of Education. His research is focus on microalga biotechnology and modification of microalgal lipids. He is editor in chief of two textbooks (Microbial Engineering and Bioengineering Equipments).

Hongshun Yang
National University of Singapore,
Singapore

Hongshun YANG, is an Assistant Professor in Food Science and Technology at the National University of Singapore (NUS). He obtained his Ph.D. in Refrigeration and Cryogenics Engineering from Shanghai Jiao Tong University in 2005 and worked as a Research Fellow at Auburn University from 2006 to 2008. Dr. Yang obtained his second Ph.D. in Food Science from the University of Minnesota in 2012. And he was a Faculty Research Assistant at the University of Maryland before joining NUS in June 2013. His research interests include organic and/or food processing; food safety engineering and food metabolomics, especially in seafood, fruit and vegetables, and cereal products. He has published more than 120 peer-reviewed papers with 13 being recognized as Highly Cited Papers by Web of Science and collaborated with dozens of industry companies and even won many industry awards including PepsiCo Global Research Competition Award. He is an Editor for LWT-Food Science and Technology and has been granted Publons Peer Review Awards and is a certified Publons Academy Mentor.

Casimir C. Akoh
University of Georgia, USA

Casimir C. Akoh, is a Distinguished Research Professor, Department of Food Science & Technology at the University of Georgia. Dr. Akoh's research is mainly on lipid chemistry, lipid biotechnology and phytochemicals. He is an internationally recognized expert on low calorie fat substitutes and structured lipids. He edited 8 books and his "Food Lipids" book now in its 4th Edition (2017) is used worldwide as a text book for graduate instruction. Overall, Akoh's research has resulted in over 810 publications and presentation that include up to 284 peer-reviewed refereed publications, 50 book chapters, 8 edited books, 4 patents, 305 presentations, and more than 180 invited presentations at national and international conferences. He has received nearly $7.5 million in grants and gifts money to support his research. He is frequently sought after to present papers at international meetings and consulted by many industries.

He is an Editorial Board member or Associate Editor of 6 journals. He became a member of the Governing Board of the American Oil Chemists' Society (AOCS) in 2001, served as AOCS Secretary 2004-2006. He became Vice President in 2007 and AOCS President for 2008-2009 during their 100-year anniversary.

He is one of the Highly Cited scientists in Agricultural Science. Dr. Akoh has received many national and international awards and recognitions. Dr. Akoh was the first person in his profession to have received two top research awards of two international professional societies in the same year: a) the 2012 AOCS Supelco/Nicholas Pelick Research Award (top society award) for his eminent contributions and original research in the field of lipid chemistry, and b) the 2012 Institute of Food Technologists (IFT) top research award – The Nicholas Appert Award for preeminence in/and outstanding achievement in Food Technology. Prof. Akoh has received 7 awards/honors from the IFT and 5 from AOCS. He received the 2018 IFT Babcock-Hart Award for food technology contributions that resulted in improved public health through nutrition or a more nutritious food and the 2019 AOCS Alton E. Bailey Award.

Dr. Akoh was elected Fellow of the Institute of Food Technologists in 2005, Fellow of the American Oil Chemists' Society in 2006, Fellow of the American Chemical Society in 2006 (Agricultural & Food Chemistry Division), and Fellow/WABAB Academician of the International Society of Biocatalysis and Agricultural Biotechnology (ISBAB) in 2015.

Rotimi Aluko

University of Manitoba, Canada

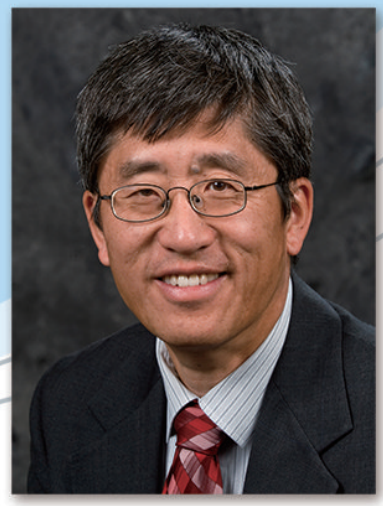
Rotimi Aluko, a Certified Food Scientist is a Professor in the Department of Food and Human Nutritional Sciences at the University of Manitoba, Winnipeg, Canada. He currently serves as the Director of the Richardson Centre for Functional Foods and Nutraceuticals, Winnipeg. He obtained a PhD (Food Science) degree in 1996 from the University of Guelph, Ontario, Canada. This was followed by 2 years of postdoctoral fellow work at the University of Guelph from 1996-1998. From 1998 to 2001, he worked as a Research Scientist with Agriculture & Agri-Food Canada, Saskatoon. In 2001 he joined the University of Manitoba as an Assistant Professor and became a Full Professor in 2010. His work focuses on the structure-function properties of bioactive proteins and peptides with special focus on oilseeds and pulses. In addition to over 200 journal article publications, Dr. Aluko holds two patents on the antihypertensive properties of plant seed protein-derived peptides, one of which was licensed to a Canadian nutraceutical company for the purpose of commercialization. Dr. Aluko has trained over 80 people in various areas of food chemistry and human nutrition. He has received the University of Manitoba Merit Award in six different years for outstanding achievements in Research & Service. He is a 2017 & 2018 "Highly Cited Researcher" in the Agricultural Sciences category, which is recognition given to researchers with peer-reviewed journal citations in the top 1% in the world. Dr. Aluko is a Fellow of the Canadian Institute of Food Science & Technology, the Institute of Food Technologists and the American Oil Chemists' Society. From 2008-2010, he served as Chair of the AOCS Protein & Co-Products Division and was also Chair of IFT Nutraceuticals and Functional Foods Division (2014-2015). He currently serves as the Editor-in-Chief for the Journal of Food Biochemistry and an Associate Editor for Current Topics in Nutraceutical Research.

Xiaonan Sui
Northeast Agricultural University,
Harbin, China

Xiaonan SUI, received his PhD from the National University of Singapore (NUS) in 2016. His PhD work was awarded by the "Springer Thesis Award" as one of the best theses. In 2016, he moved to the College of Food Science at Northeast Agricultural University and was promoted as an Associated Professor and a full Professor two years later in 2018. He served as the Secretary General of AOCS China Section with a courtesy appointment. He has published more than 30 papers in the journals, including ACS Sustainable Chemistry & Engineering, Journal of Agricultural and Food Chemistry, Food & Function (cover front), Food Hydrocolloids, Journal of Functional Foods, Food Chemistry, and etc. The central theme of his research is to combine food science and macromolecular biology to design and execute decisive studies to address certain key problems in edible plant protein colloids and macromolecules, including protein conformational change, polyphenol-protein interactions; protein-protein aggregation, self-assembly of proteins, the structure and dynamics of protein solutions and gel networks, and molecular characteristic properties of proteins. Some of his academic research was reported by Lianhe Zaobao of Singapore, CNN and other media reports. He was awarded the "Best Postgraduate Award" from the National University of Singapore in 2015 and "Young Elite Scientists" from China Association for Science and Technology (CAST) in 2018

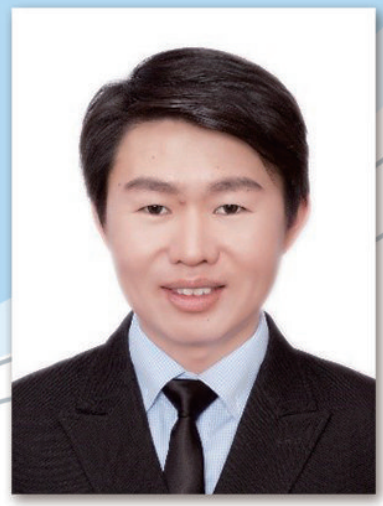
Sean Liu

U.S. Dept of Agriculture, USA



Sean LIU, is the Acting Director of US Department of Agriculture (USDA), National Center for Agricultural Utilization Research in Peoria, Illinois, USA. Dr. Liu received a B.S. from East China University of Science and Technology (Shanghai) in Chemical Engineering, and MS/Ph.D. in Chemical Engineering from Kansas State University. He did post-doctoral research at UC Berkeley and U.S. Environmental Protection Agency. He also attended classes in Department of Public Administration and Public Policy at American University in Washington, D.C. Dr. Liu was an Assistant Professor in Department of Food Science at Rutgers University before joining ARS as Research Leader in 2007. He was a Faculty Fellow at NASA Johnson Space Center in 2004. Dr. Liu is professional members of American Association of Cereal Chemist International, American Oil Chemists Association, Sigma Xi, and Institute of Food Technologists. He serves as Director of Executive Board of Chinese American Food Society. Dr. Liu has been serving on ARS Ethic in Science Panel and RPES panel for many years. Since 2010, he has been organizing annual Corn Dry Millers Conference with North American Milling Association, a partnership between USDA and grain milling communities since 1959. The annual gathering provides a unique platform for exchange of new ideas and discussion of pressing issues among important players of the grain milling industry, academia, and federal research laboratories. He published over 100 peer-reviewed papers and other publications and serves as Associate Editor/Editorial Board of several scientific journals. Dr. Liu graduated from USDA Senior Executive Service Candidate Development Program (SESCDP) and received SES qualification certificate from OPM. He has detailed at National Science Foundation and USDA ARS Office of National Programs and as Acting Center Director of National Center for Agricultural Utilization Research in 2016 (4 months) , 2017 (4 months), 2018 (4 months), and 2019 (8 months).

Manyi Wang
COFCO Health & Nutrition Research Institute (NHRI), Beijing, China



Manyi WANG, the assistant president of COFCO Health & Nutrition Research Institute (NHRI), received his Ph.D. degree in biochemical engineering from Beijing University of Chemical Technology in 2007, and worked in Department of Chemical Engineering, Tsinghua University as postdoctoral fellow from 2007 to 2009. His research work is focused on oil & fat processing as well as product development, enzymatic conversion and bioseparation. Furthermore, he is also a council member of oil & fat branch of Chinese Cereals and Oils Association (CCOA) from 2015, the member of oilseeds and oil branch of National Cereals and Oils Standardization Technical Committee from 2016. In recent years, more than 20 governmental and COFCO projects had been accomplished and more than 20 papers had been published.

Xiaolan Luo
Cargill, Plymouth, USA

Xiaolan LUO, is a Senior Development Scientist with 8 years in the field of Fats and Oils, and over 15 years in the field of chemistry. She is the technical lead on Low saturate high oleic canola oil and Non-GMO high oleic canola oil in Global Edible Oil Solutions of Cargill. Xiaolan received her Ph.D in polymer science at Fudan University in China and completed postdoctoral training focused on development of vegetable oil based products at the Ohio State University in US. She has well over 26 published articles in scientific journals, and she has been served as an editor board member in Heliyon for 4 years.

Douglas G. Hayes
University of Tennessee Knoxville, USA

Douglas G. Hayes, is a Professor of Biosystems Engineering at the University of Tennessee (UT). He also serves as an Adjunct Professor or Chemical and Biomolecular Engineering at UT, a Guest Professor at Wuhan Polytechnic University and Jinan University (Guangzhou, China), and is a UT-Oak Ridge National Laboratory Joint Faculty member. Doug received his BS and PhD degrees at Iowa State University (1986) and University of Michigan (1991), respectively, both in chemical engineering. He served as a postdoctoral Research Chemist at the USDA/ARS/NCAUR from 1991 to 1994, and as an Assistant and Associate Professor at UAH (Chemical and Materials Engineering; 1991-1994) prior to joining UT.

Dr. Hayes currently serves as Editor-in-Chief of Journal of Surfactants and Detergents. He received the Impact Award (2017) and the John J. and Dorothy G. McDow Faculty Excellence Award (2019) from the UT Institute of Agriculture. Dr. Hayes has over 80 publications in peer-reviewed journals, over 20 book chapters, and 3-co-edited books. His research interests include surfactant self-assembly systems, biobased products, bioplastics, and applied enzymology.

Helen Ngo
U.S. Department of Agriculture, USA

Helen Ngo, received her Ph.D. in Inorganic Chemistry from the University of North Carolina at Chapel Hill, NC. Dr. Ngo is currently a Lead Scientist in the Sustainable, Biofuels and Co-products Research Unit at the Eastern Regional Research Center of the USDA's Agriculture Research Service (ARS). She leads a multidisciplinary team to support research on developing environmentally friendly and cost-effective processes to produce agriculture biobased products for emulsifier, antimicrobial, antioxidant, lubricant, and plastic applications. She has authored and coauthored over 60 scientific papers, 5 book chapters, and 6 issued U.S. patents. She was named Early Career Scientist by the Northeast Atlantic Area of ARS in 2010 and Young Scientist of the Year by the American Oil Chemists' Society in 2014.

Nuria Acevedo

Iowa State University, USA

Nuria Acevedo, graduated from the National University of Córdoba, Argentina in 1999 with a degree in Biochemistry. She earned a Specialization degree in Technological Applications of Nuclear Energy at the Balseiro Institute, National University of Cuyo (Argentina) in 2002. During this time, she developed a deep interest in Food Science (FS); thus, she pursued and earned a PhD in Food Chemistry at the University of Buenos Aires in 2006. After her Post-doctoral fellowships at the Universities of Buenos Aires and Guelph she joined Iowa State University as an Assistant Professor in the Department of Food Science and Human Nutrition in 2013. Her primary research interests lies in the area of soft material science of food components, with emphasis on lipids; and the mechanical and structural properties of foods. Particularly, the development of novel techniques for nano-engineering lipid matrices with improved functional properties. Her focus is to establish relationships between the structure and stability of high fat food products, learning about the implications on product functionality. She has also been active in the study of the influence of food matrix and processing on bioaccessibility and bioavailability of bioactive molecules, their entrapment and stabilization for controlled release in the human GI tract. All these efforts are geared towards assuring quality and safety of foods for consumers and human well-being.

Zong Meng

Jiangnan University, Wuxi, China

Zong WENG, PhD, professor of School of Food Science and Technology, Jiangnan University. Main research fields focus on the specialty fat, including fat crystallization, oleogel, and fat modification. Professor Meng has presided 4 National Natural Science Funding projects, and co-edited the book of "food specialty fats". For his outstanding work, he was awarded "the second prize of science and technology progress of Ministry of Education" by Chinese government.

Xiaoquan Yang
South China University of Technology, Guangzhou, China

Xiaoquan YANG, is currently a professor of Food Science at South China University of Technology in Guangzhou, China. He completed his PhD in Biochemistry in 1995 from the Sun Yat-Sen University, China. His research interests focus on sustainable preparation and utilization of plant protein, preparation and characterization protein nano- and microstructures control of metabolic syndrome by plant protein & peptides, fabrication of protein based colloidal particles. His work includes:

(1) High plant protein food as meat, dairy and eggs replacers;

(2) Structured lipid and emulsions by interfacial self-assembly and large-deformation interfacial properties;

(3) Salt, sugar and fat reduction in foods by colloidal strategy;

(4) Control of metabolic syndrome by high plant protein & peptides. He is the author of over 250 peer-reviewed papers, and received 2 National Science and Technology Progress Award second prize.

Yonghui Li
Kansas State University, USA

Yonghui LI, is an assistant professor and the director of Kansas Wheat Quality Lab in the Department of Grain Science and Industry, Kansas State University, USA, where he also obtained his doctoral degree of grain science. Prior to that, he received his bachelor's degree in chemical engineering and master's degree in biosystems engineering, both from Zhejiang University, China. He currently teaches undergraduate and graduate courses related to grain analysis and protein chemistry and leads the department's cereal chemistry research program. He is conducting research in the field of cereal chemistry and baking science, especially focusing on understanding the structure, chemistry, interaction, and functionality of cereal proteins and other components for quality and functional cereal grain food and product development. His research has been funded through USDA, Kansas Wheat Commission, Kansas Corn Commission, Kansas Soybean Commission, PepsiCo, Nestle, Johnsonville, JM Smucker, and others. He has published more than 40 journal articles and delivered more than 80 presentations at professional conferences. He is a professional member of AACCI, AOCS, IFT, and ACS.